

Lunch Menu

CHICAGO CUT
S T E A K H O U S E

Hours
Monday - Thursday: 11 a.m. - 10 p.m.
Friday & Saturday: 11 a.m. - 11 p.m.

CHICAGO CUT

STEAKHOUSE

WELCOME!
To maintain a safe dining environment & accommodate upcoming reservations, we have allotted a 1.5 hour limit for your dining experience.
Thank you!

APPETIZERS

LOBSTERCARGOT

MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS

NUESKE BACON - TRIPLE CUT

TUNA TARTARE *

FILET SLIDERS

SCALLOPS WRAPPED IN BACON

37

21

27

19

28

SOUP

SPLIT PEA

BUTTERNUT SQUASH

SOUP OF THE DAY

Cup/Bowl

11/13

11/13

11/13

SALADS

WEDGE SALAD

BACON LARDONS & MAYTAG BLUE CHEESE

CAESAR SALAD *

HOUSE SALAD

KALE & QUINOA

HEIRLOOM TOMATO & BURRATA

23

17

13

19

25

LARGE SALADS

AHI TUNA SALAD*

SEAFOOD SALAD *

LOBSTER SALAD

COBB SALAD WITH CHICKEN

STEAK SALAD *

41

37

27/54

27

35

SANDWICHES

STEAK SANDWICH *

BURGER USDA PRIME *

GROUPE SANDWICH - CAJUN DUSTED

CHICKEN BLT

MAINE LOBSTER ROLL

GROUPE TACOS - CAJUN DUSTED (3)

29

21

25

21

35

25

PRIME STEAKS

WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY AGED FOR 35 DAYS & BUTCHERED ON SITE.

FILET MIGNON (8 OZ.)

NY STRIP

BONE-IN RIBEYE

BONE-IN FILET

PORTERHOUSE

63

67

77

85

85

SEAFOOD

CEDAR PLANK FAROE ISLAND SALMON *

MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD

MARYLAND CRABCAKES

SPINACH SALAD & LEMON REMOULADE

GRILLED BRANZINO

LEMON BUTTER CAPER SAUCE

CHILEAN SEA BASS

MISO GLAZE, YUZU SAUCE & SPINACH

ALASKAN HALIBUT *

CAULIFLOWER PURÉE, BROWNED ORANGE CITRUS BUTTER SAUCE, PISTACHIO BREADCRUMBS

DOVER SOLE

41

35

42

57

45

MKT

SIDES

HOUSE MADE FRENCH FRIES

ADD PARMESAN TRUFFLE

WHIPPED POTATOES

BRUSSEL SPROUTS

WITH BACON LARDONS & MAPLE SYRUP

BROCCOLI

SAUTÉED OR STEAMED

ASPARAGUS

SAUTÉED OR STEAMED

SPINACH

SAUTÉED OR STEAMED

FRESH SHUCKED CORN

CREAMED SPINACH

FRENCH GREEN BEANS ALMONDINE

13

19

13

15

14

17

14

15

16

14

DESSERTS

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness.
Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server.

10-27-2021

Dinner Menu

CHICAGO CUT
S T E A K H O U S E

APPETIZERS

LOBSTERSCARGOT	37
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	21
TUNA TARTARE *	27
MARYLAND CRABCAKE	29
SPINACH SALAD & LEMON REMOULADE	
LOLLIPOP LAMB CHOPS	27
FILET SLIDERS	19
SCALLOPS WRAPPED IN BACON	28

SHELLFISH

JUMBO SHRIMP COCKTAIL *	27
HALF SHELL OYSTERS *	
1/2 DZ. EAST COAST *	24
1/2 DZ. WEST COAST *	24

SALADS

WEDGE SALAD	23
BACON LARDONS & MAYTAG BLEU CHEESE	
KALE & QUINOA	19
HEIRLOOM TOMATO & BURRATA	25
CAESAR *	17
HOUSE SALAD	13



SOUP

SPLIT PEA	11/13
BUTTERNUT SQUASH	11/13
SOUP OF THE DAY	11/13

SIDES

TRUFFLED SCALLOPED POTATOES	21
HASH BROWNS	19
ADD JALAPEÑO & CHEDDAR	25
HOUSE MADE FRENCH FRIES	13
ADD PARMESAN TRUFFLE	19
WHIPPED POTATOES	13
MAC 'N CHEESE	13
LOBSTER MAC 'N CHEESE	29
BRUSSEL SPROUTS	15
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	14
SAUTÉED OR STEAMED	
ASPARAGUS	17
GRILLED OR STEAMED	
SPINACH	14
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	15
CREAMED SPINACH	16
MUSHROOMS	16
SHIITAKE & CREMINI	
FRENCH GREEN BEANS ALMONDINE	14

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CHICAGO CUT
STEAKHOUSE

MONDAY - THURSDAY 11 AM - 10 PM
FRIDAY & SATURDAY 11 AM - 11 PM

USDA PRIME FILET MIGNON	
CENTER BARREL CUT (8OZ) *	63
BONE-IN FILET *	85

FROM OUR DRY AGING ROOM USDA PRIME BEEF

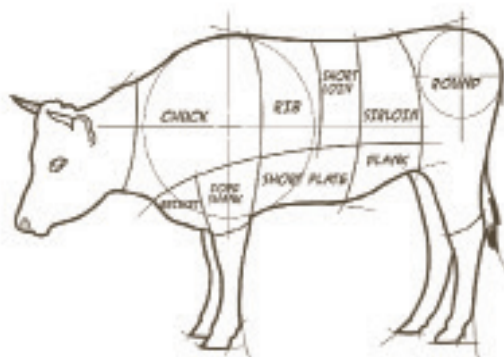
BONE-IN RIB EYE *	77
MARINATED CAJUN RIB EYE *	81
DELMONICO *	61
NY STRIP *	67
KANSAS CITY STRIP *	73
PORTERHOUSE *	85

LAND & SEA *	
8 OZ. FILET & 2 LOBSTER TAILS	90
8 OZ. FILET & 2 SCALLOPS	87

ADDITIONS

OSCAR	25
CONLON FARMS MAYTAG BLEU CHEESE FONDUE	10
ZESTY STEAK SAUCE	3
AU POIVRE	7
CAJUN SPICE	3
TRUFFLE SALT	7
CREAMY HORSERADISH	5
VELASCO SAUCE	7
BÉARNAISE	3
HOLLANDAISE *	3

"THE HOLY GRAIL" <i>- The Chicago Tribune</i>	
BONE-IN-PRIME RIB *	81



WE SERVE CERTIFIED USDA 100%
PRIME BEEF DRY AGED FOR
35 DAYS & BUTCHERED ON SITE.

MEAT TEMPERATURES

BLACK & BLUE — SEARED RAW
RARE — COLD, PURPLE CENTER
MEDIUM RARE — WARM, RED CENTER
MEDIUM — HOT, PINK CENTER
MEDIUM WELL — SLIGHTLY PINK
WELL DONE — HOT, GRAY CENTER

SEAFOOD

CHILEAN SEA BASS	57
MISO GLAZE, YUZU CREAM SAUCE & SPINACH	
CEDAR PLANK FAROE ISLAND SALMON *	41
MUSTARD GLAZE	
GRILLED BRANZINO	42
LEMON BUTTER CAPER SAUCE	
ALASKAN HALIBUT *	45
CAULIFLOWER PURÉE, BROWNED ORANGE CITRUS BUTTER SAUCE, PISTACHIO BREADCRUMBS	
DOVER SOLE	MKT

CHICAGO CUT FAVORITES 69

COLORADO DOUBLE CUT LAMB CHOPS	
ORANGE MINT SAUCE	
MARINATED SKIRT STEAK * (8oz)	37
WITH SAUTÉED ONIONS	31
HALF ROASTED FREE RANGE CHICKEN	
WITH CHAMPAGNE HERB JUS	
VEGETABLE RISOTTO	27
ALSO AVAILABLE AS VEGAN	
BURGER USDA PRIME *	21
CHICKEN PARMIGIANA	33

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CHICAGO CUT
STEAKHOUSE

Cocktails & Wine List

CHICAGO CUT
S T E A K H O U S E

COCKTAILS - \$17

WHISPERING ANGEL FROSE

THE SUMMER SLUSHY
THAT HAS A LITTLE BIT OF
FUN IN IT

GREYHOUND

TITO'S HANDMADE VODKA,
GRAPEFRUIT JUICE,
ROSEMARY

TRUE LOVE

KETEL ONE PEACH &
ORANGE BLOSSOM VODKA,
ELDERFLOWER, AGAVE, LEMON

WHITE KISS

TANQUERAY, LEMONGRASS
INFUSED SAKE, LIME JUICE,
MINT, VANILLA FOAM

THE PAINKILLER

DON PAPA DARK RUM,
PINEAPPLE JUICE, CREAM OF
COCONUT, NUTMEG

HEMINGWAY DAIQUIRI

BACARDI RUM, LUXARDO
MARASCHINO, LIME JUICE,
GRAPEFRUIT JUICE

SIESTA

DON JULIO BLANCO
TEQUILA, CAMPARI, LIME
JUICE, GRAPEFRUIT JUICE

SOUTHERN CHERRY

BULLEIT BOURBON, SOLERA
CHERRY, AVERNA AMARO,
MOLE BITTERS

WINE LIST

Bottles

CABERNET

Alexander Cabernet	<i>Alexander Valley</i>	2018	\$65
Justin Cabernet	<i>Paso Robles</i>	2018	\$70
Clos De Napa	<i>Napa</i>	2019	\$85
Charles Krug Cabernet	<i>Napa</i>	2018	\$85
Decoy Cabernet	<i>Napa</i>	2018	\$100
Sequoia Grove Cabernet	<i>Napa</i>	2018	\$110
Mt. Veeder Cabernet	<i>Napa</i>	2018	\$110
Faust Cabernet	<i>Napa</i>	2018	\$135
Stag's Leap "Artemis" Cabernet	<i>Stags Leap District</i>	2018	\$179
Dana "Vaso" Cabernet	<i>Napa</i>	2016	\$185
Silver Oak Cabernet	<i>Alexander Valley</i>	2017	\$200
Chimney Rock Cabernet	<i>Napa</i>	2018	\$240
Paul Hobbs Cabernet	<i>Napa</i>	2017	\$250
Caymus Cabernet	<i>Napa</i>	2019	\$250
Far Niente	<i>Napa</i>	2018	\$395
Lewis Reserve Cabernet	<i>Napa</i>	2016	\$395

MERITAGE

Chappellet	<i>Napa</i>	2019	\$85
Paraduxx	<i>Napa</i>	2018	\$130
Justin Vineyards "Justification"	<i>Paso Robles</i>	2016	\$133
Peter Michael "Les Pavots"	<i>Sonoma</i>	2014	\$400

PINOT NOIR

Truchard	<i>Napa Valley</i>	2018	\$75
Rex Hill	<i>Willamette Valley</i>	2018	\$95
Patz & Hall	<i>Sonoma Coast</i>	2017	\$125
Domaine Serene "Yamhill Cuvée"	<i>Willamette Valley</i>	2017	\$150
Occidental	<i>Sonoma Coast</i>	2014	\$250

INTERNATIONAL RED

EL Enemigo Cab Franc	<i>Mendoza</i>	2017	\$60
Catena Alta Malbec	<i>Mendoza</i>	2017	\$125
Bramare	<i>Mendoza</i>	2016	\$150

FRANCE

Danica Rose	<i>Loire</i>	2019	\$60
E. Guigal Gigondas	<i>Rhone</i>	2018	\$90
Château Haut-Beauséjour	<i>Bordeaux</i>	2017	\$122
Chateau de Pez	<i>St. Estephe</i>	2016	\$162
J. Drouhin Pommard	<i>Alsace</i>	2018	\$180
Louis Jadot Morey-Saint-Denis	<i>Alsace</i>	2015	\$220

WINE LIST

Glasses and Bottles

SPARKLING

			GLASS / BOTTLE
"C" Sparkling	Italy	NV	\$12 / \$60
Roederer Estate Sparkling	Anderson Valley	NV	\$18 / \$90
Billecart Salmon Brut, Champagne	France	NV	\$35 / \$175
Moet Chandon Rose (187 mL)	France	NV	\$40
Dom Perignon	France	NV	\$60 / \$300

WHITE

Hirschbach Piesporter Kabinett Riesling	Mosel	2020	\$12 / \$60
St. Francis Chardonnay	Sonoma Coast	2018	\$12 / \$60
Saracco Moscato d'Asti	Piedmont	2020	\$12 / \$60
Alois Lageder Pinot Grigio	Alto Adige	2020	\$13 / \$65
Whispering Angel Rose	Provence	2020	\$14 / \$70
Nautilus Sauvignon Blanc	Marlborough	2020	\$15 / \$75
Sonoma Cutrer Chardonnay	Sonoma Coast	2019	\$17 / \$85
J. Moreau Chablis	Burgundy	2019	\$20 / \$100
Brochard Sancerre	Loire Valley	2019	\$20 / \$100
Frog's Leap Sauvignon Blanc	Napa	2020	\$20 / \$100
Flowers Chardonnay	Russian River	2018	\$22 / \$110
Hudson Chardonnay	Napa	2018	\$40 / \$200
Dolce by Far Niente "Dessert Wine"	Napa	2013	\$40 / \$200

RED

Mark West Pinot Noir	California	2018	\$10 / \$50
Castle Rock Cabernet Sauvignon	Columbia Valley	2018	\$12 / \$60
Andeluna 1800	Mendoza	2020	\$14 / \$70
Van Duzer Estate Pinot Noir	Oregon	2018	\$16 / \$80
Paul Hobbs "Felino" Malbec	Mendoza	2020	\$17 / \$85
Napa Cut Cabernet Sauvignon	Napa	2019	\$18 / \$90
Decoy by Duckhorn Meritage	Sonoma	2019	\$20 / \$100
Duckhorn Decoy "Limited" Pinot Noir	Sonoma Coast	2019	\$20 / \$100
Borgogno "Barbera D'Alba"	Italy	2019	\$20 / \$100
Seghesio "Old Vines" Zinfandel	Sonoma	2017	\$20 / \$100
Gachot-Monot Domaine Bourgogne	Burgundy	2017	\$20 / \$100
Duckhorn Merlot	Napa	2018	\$24 / \$120
Post and Beam by Far Niente Winery Cabernet Sauvignon	Napa	2019	\$25 / \$125
Hall Cabernet Sauvignon	Napa	2018	\$30 / \$150
Hourglass HG3	Napa	2018	\$30 / \$150
Flowers Pinot Noir	Sonoma	2018	\$30 / \$150
"The Prisoner" Red Blend by Orin Swift	Napa	2019	\$30 / \$150
Frank Family Cabernet Sauvignon	Napa	2018	\$35 / \$175
Kosta Browne "Russian River" Pinot Noir	Russian River	2019	\$50 / \$250
"The Mascot"	Napa	2016	\$60 / \$300

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STEAKHOUSE

Prices subject to change